

Inventors: Blum and Kadow
Serial No.: Not Yet Assigned
Filed: Herewith
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Page 3, after the third full paragraph:

Annex I ("List of Permitted Food Colours") of EC directive 94/36 of June 30, 1994, lists the following food colors:

EC No.	Common Name	Colour Index number
E100	curcumin	75300
E101	riboflavin, riboflavin-5'-phosphate	
E102	tartrazine	19140
E104	quinoline yellow	47005
E110	Sunset Yellow FCF, Orange Yellow S	15985
E120	cochineal, carminic acid, carmines	75470
E122	azorubine, carmoisine	14720
E123	amaranth	16185
E124	Ponceau 4R, Cochineal Red A	16255
E127	erythrosine	45430
E128	Red 2G	18050
E129	Allura Red AC	16035
E131	Patent Blue V	42051
E132	indigotine, indigo carmine	73015
E133	Brilliant Blue FCF	42090
E140	chlorophylls	75810
E140	chlorophyllins	75815
E141	copper complexes of chlorophylls	75815
E141	copper complexes of chlorophyllins	75815
E142	Green[s] S	44090
E150a	plain caramel	

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E150b	caustic sulphite caramel	
E150c	ammonia caramel	
E150d	sulphite ammonia caramel	
E151	Brilliant Black BN, Black PN	28440
E153	vegetable carbon	
E154	Brown FK	
E155	Brown HT	20285
E160a	mixed carotenes	75130
E160a	beta-carotene	40800
E160b	annatto, bixin, norbixin	75120
E160c	paprika extract, capsanthin, capsorubin	
E160d	lycopene	
E160e	beta-apo-8'carotenal (C30)	40820
E160f	ethyl ester of beta-apo-8'carotenal (C30)	40825
E161b	lutein	
E161g	canthaxanthin	
E162	beetroot red, betanin	
E163	anthocyanins	
E170	calcium carbonate	77220
E171	titanium dioxide	77891
E172	iron oxides and hydroxides	77491, 77492, and 77499
E173	aluminum	
E174	silver	
E175	gold	
E180	Litholrubine BK	

As used herein, the term "caramel" relates to products of a more or less intense brown color intended for coloring. It does not correspond to the sugary aromatic product obtained from

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heating sugars and not used for flavoring food, such as candies, pastry and alcoholic drinks.

These food colors can be grouped into the following classes:

- Class I:** curcumin, tartrazine, cochineal, carminic acid, carmines, azorubine, carmoisine, amaranth
- Class II:** erythrosine, indigotine, indigo carmine, annatto, bixin, norbixin, paprika extract, capsanthin
- Class III:** capsorubin, lycopene, beta-apo-8'carotenal (C30), ethyl ester of beta-apo-8'carotenal (C30), lutein, canthaxanthin, beetroot red, betanin, anthocyanins
- Class IV:** riboflavin, riboflavin-5'-phosphate
- Class V:** quinoline yellow, Sunset Yellow FCF, Orange Yellow S
- Class VI:** Ponceau 4R, Cochineal Red A, Red 2G, Allura Red AC, Litholrubine BK
- Class VII:** Patent Blue V, Brilliant Blue FCF
- Class VIII:** Green S, Brilliant Black BN, Black PN, Brown FK, Brown HT

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Class IX: chlorophylls, chlorophyllins, copper complexes of chlorophylls, copper complexes of chlorophyllins

Class X: vegetable carbon, mixed carotenes, beta-carotene

Class XI: plain caramel, caustic sulphite caramel, ammonia caramel, sulphite ammonia caramel,

Class XII: calcium carbonate, titanium dioxide, iron oxides and hydroxides, aluminum, silver, gold

B. In the claims:

Please cancel claims 2 to 11, and then add the following new claims:

12. A method for storing an enzyme comprising adding to the enzyme a food color, wherein the enzyme shows no loss or less than 20% loss of activity after prolonged storage.

13. A method for storing a restriction enzyme comprising adding to the restriction enzyme a food color, wherein the enzyme shows no loss or less than 20% loss of activity after prolonged storage.

14. A method for storing a polymerase comprising adding to the polymerase a food color, wherein the polymerase shows no loss or less than 20% loss of activity after prolonged storage.